



Bacon, Cherry Tomato & Pesto Orecchiette

with Cucumber Salad & Parmesan

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Garlic



Orecchiette



Sliced Mushrooms



Diced Bacon



Snacking Tomatoes



Garlic & Herb Seasoning



Passata



Basil Pesto



Cucumber



Mixed Salad Leaves



Parmesan Cheese



Parmesan Cheese

Prep in: 15-25 mins
Ready in: 15-25 mins

Eat Me Early

Presenting a few of our favourite things: cherry tomatoes, bacon, Parmesan cheese and basil pesto. All of those deep flavours meld together wonderfully when tossed through elegant orecchiette. This meal will be bumped up to a champion household dinner in no time!

CUSTOM RECIPE If you chose to swap, upgrade or add an ingredient, follow the custom recipe step.

Pantry items

Olive Oil, Brown Sugar, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
orecchiette	1 medium packet	2 medium packets
sliced mushrooms	1 medium packet	1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
snacking tomatoes	1 punnet	2 punnets
garlic & herb seasoning	1 medium sachet	1 large sachet
passata	1 box	2 boxes
basil pesto	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
cucumber	1	2
mixed salad leaves	1 small bag	1 medium bag
Parmesan cheese	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	drizzle	drizzle
Parmesan cheese**	1 medium packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3015kJ (721Cal)	558kJ (133Cal)
Protein (g)	29g	5.4g
Fat, total (g)	27.1g	5g
- saturated (g)	7.2g	1.3g
Carbohydrate (g)	83.9g	15.5g
- sugars (g)	12.8g	2.4g
Sodium (mg)	1326mg	245mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3223kJ (770Cal)	582kJ (139Cal)
Protein (g)	33.1g	6g
Fat, total (g)	30.7g	5.5g
- saturated (g)	9.8g	1.8g
Carbohydrate (g)	84.2g	15.2g
- sugars (g)	12.9g	2.3g
Sodium (mg)	1458mg	263mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Cook the orecchiette

- Boil the kettle. Finely chop **garlic**.
- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat. Cook **orecchiette** in boiling water until 'al dente', **8 minutes**.
- Reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people), then drain **orecchiette** and return **pasta** to saucepan.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre.

Little cooks: Older kids, help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!

3



Toss the salad

- Meanwhile, thinly slice **cucumber** into rounds.
- In a medium bowl, combine **cucumber**, **mixed salad leaves** and a drizzle of **vinegar** and **olive oil**.
- Toss to coat. Season with **salt** and **pepper**.

Little cooks: Lend a hand by tossing the salad to coat.

2



Cook the sauce

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **sliced mushrooms** and **diced bacon**, breaking up with a spoon, until golden, **5-7 minutes**.
- Add **snacking tomatoes** and cook, stirring, **2-3 minutes**. Add **garlic** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Reduce heat to medium and add **passata** and the reserved **pasta water**. Cook until reduced slightly, **2-3 minutes**.
- Stir through **orecchiette**, **basil pesto** and the **brown sugar**. Season with **salt** and **pepper**.

TIP: If the sauce looks dry, stir through another splash of pasta water.

4



Serve up

- Divide bacon, cherry tomato and pesto orecchiette between bowls.
- Sprinkle with **Parmesan cheese**. Serve with **cucumber salad**. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the Parmesan!

Custom Recipe: If you've doubled your Parmesan cheese, sprinkle extra Parmesan over the plated meal, as above.

Rate your recipe

Did we make your tastebuds happy?

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